



PRESTONFIELD

PRESTONFIELD HOUSE EDINBURGH



CANAPÉ MENU From 24th June until 22nd September 2026

Prestonfield's canapé make a delicious and memorable start to your entertaining at Prestonfield, perfect when served with champagne or cocktails in one of our historic drawing rooms.

For groups of 7 guests and below, we can offer the Chef's selection of four canapes per person. For groups of 8 or above, we can offer a choice from the below

Loch and Sea

Belhaven Bay crab bisque, truffle and parmesan cream

Beer battered haddock, gribiche sauce

Smoked haddock and St Andrews cheddar rarebit tart

Trout rillette, oatcake, citrus gel

Land and Air

Haggis croquette, pineapple pickle

Macerated watermelon, chorizo picante, feta and heather honey

Chicken pakora, chilli sauce

From the Garden

Southern fried cauliflower *vegan*

Vegetarian haggis croquette *vegan*

White onion velouté, leek oil *vegetarian*

Gazpacho *vegetarian*

Wild mushroom barley broth, steamed leeks *vegan*

Tomato and vegetarian parmesan palmier *vegetarian*

£3.50 per canapé

Four canapés per person £14

Six canapés per person £21

Chef's selection of four canapés £12

Sommelier Recommends: Clos Des Goisses, Philipponnat, France 2009 (Bin 32) £300

Dishes and prices may change due to availability of produce and disruption to deliveries from our suppliers.

Food Allergies: if you have a food allergy, please advise a member of staff before ordering so that we can advise you if your choice of dish includes any of the 14 key ingredients including celery, cereals, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seed, soya and sulphur dioxide.

A comprehensive selection of malt whiskies, digestifs and liqueurs are available, and our award-winning sommelier will be delighted to suggest wines appropriate for the occasion to suit your menu.

A discretionary service charge of 12.5% will be added to parties of 8 guests and over.

VAT is currently charged at 20%

PRIVATE DINING MENU From 24th June until 22nd September 2026

To enquire about holding your special event in one of Prestonfield's historic private dining rooms, please click here: [Private Dining Enquiries | Prestonfield House Edinburgh](#)

3 courses £85

For parties of up to 24 guests, we are delighted to be able to offer a choice from the full menu on the day. We would just require you to confirm whether you would like to offer the feather blade of beef or the steak (at a £23 supplement per person).

For parties of 25 or more, we ask you to choose a set menu of one dish at each course which will be offered to the entire party. i.e. all guests eating the same options. Guests' dietary requirements will be accommodated

STARTERS

Chilled snap PEA soup, Monkton Gardens herbs and flowers, garden pea panna cotta ,parmesan, pickled onions and radishes

Twice-baked Comté CHEESE soufflé, tomato chilli chutney

Prestonfield blend tea-cured SEA TROUT, orange ponzu, wasabi, bergamot, cucumber and wild chervil

Monkton Gardens heritage TOMATO, basil and serrano ham salad, balsamic-macerated Blairgowrie raspberries, brioche croutons

Sommelier Recommends:

Riesling Trocken Molsheim, Battenfeld-Spanier, Germany 2020 (Bin 329) £77

Mâcon-Verzé, Domaine Leflaive, Burgundy, France 2022 (Bin 170) £120

MAINS

Pan-roasted HAKE, clams, confit baby courgettes, heirloom tomatoes, caper butter, chive emulsion

Free-range CHICKEN breast, shallots, confit carrot, hispi cabbage, sauté potatoes Perigueux sauce

CAULIFLOWER beignet, pickled fennel, citrus-cured burrata, romesco sauce, orange and gordal olive vinaigrette

Slow-cooked Angus BEEF feather blade en croûte, smoked cheddar pommes mousseline, barley malt-glazed Chantenay carrots, Charcutière sauce

Or upgrade the feather blade of beef to the fillet steak dish below for a supplement of £23 per person

200g of Scotch FILLET STEAK, triple-cooked chips, roast cherry tomatoes, king oyster mushroom, tempura battered onion rings, green peppercorn sauce

Guests will be able to choose between either medium rare, or well done at the table

Sommelier Recommends:

Corton Grand Cru Cuvée Docteur Peste, Hospices de Beaune, Burgundy, France 2011 (Bin 233) £115

La Dame De Montrose, Bordeaux, France 2018 (Bin 70) £150

PUDDINGS

LEMON tart, meringue, rhubarb sorbet

Prestonfield's bees' salted HONEY cheesecake, oats and Scottish raspberries

DARK CHOCOLATE mousse, red chilli, mango and mint sorbet

APRICOT and yoghurt gâteau, burnt almond crèmeux, apricot and verbena sorbet

Sommelier Recommends:

Noble Reserve Trockenbeerenauslese, Kracher, Austria NV (Bin 758) £80

CHEESES

Selection of seasonal CHEESES, served with chutney and oatcakes £17.50

Sommelier Recommends:

Taylor's Vintage Port, 1985 £180

Macallan Whisky Flight featuring three Macallan 35ml drams: 12, 15, and 18-Year-Old £95 per person

COFFEE

Tea or coffee with Prestonfield's homemade tablet £5.95

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